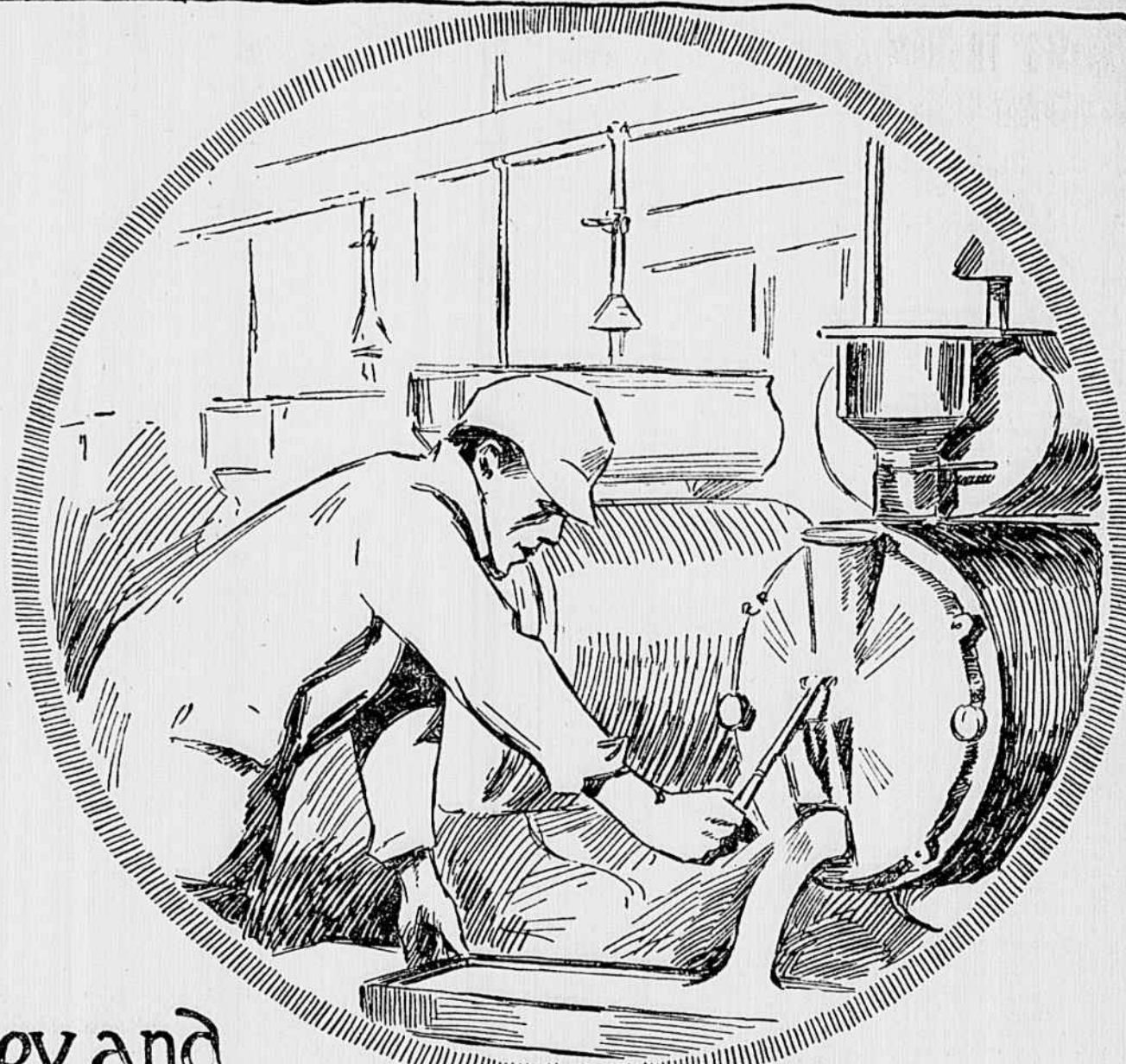


# The history of Ice Cream. Story No. 1



MODERN METHODS USED IN  
FREEZING *The Velvet Kind*

Goats milk mixed with honey and fruit poured in a copper bowl which was packed in clay and placed in a deep crevice until frozen, was the method used in the days of Babylon.

## "The Velvet Kind"

CREAM OF ICE CREAMS

CHAPIN-SACKS CORPORATION



W. F. Schwarz